State of Ohio

Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Na	ame of facility WCMUS	OID COSTICA HAMMARES	Check FS		□ RFE		License Number		Oate (5 // // 3 / Z - 3			
Ac	ddress	Werrer grence	_	Corlandice C+(1-1333)								
					Time		vel Time	Cato	gory/Descriptive			
	12.01-1	er LOCK STYPAK	100	-75			10	- Outo	C C/S			
Tv	rpe of Inspection (che	ak all that apply		/	J		F. H		· J			
, -		Control Point (FSO) □ Process Review (RFE) □ Varia	ınce Rev	/iew	☐ Follow up	,	Follow up date (if required	,	Vater sample date/result if required)			
		☐ Complaint ☐ Pre-licensing ☐ Consultation	-		,							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable												
		Compliance Status Supervision		Compliance Status Time/Temperature Controlled for Safety/Food (TCS food)								
		Person in charge procent demonstrates knowledge a	nd		EUN ELOUD		perature Controlled for 5a	rety, r	rcod (IUS tood)			
1	ZIN DOUT N/A	performs duties		23 1			Proper date marking and	dispos	sition			
2	□ÍN □OUT□N/A			OM 1	DIN DOU		Time as a public health cor	ntrol: n	rocedures & records			
		S-J. Employee Health (27 75)			□N/A □ N/C							
3	□ÍÑ □OUT □N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting			⊐IN □ OU	Т	Gönsümer Adviso	əry 📑				
4	□ÍN □OUT □ N/A				JN/A	'	Consumer advisory provid	led for	r raw or undercooked foods			
5	.□IN □OUT □ N/A						Highly Susceptible Pol	oulatii	O NS			
6	ÍÓIN □OUT □N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use			JIN □ OU JN/A	T	Pasteurized foods used; p	orohibi	ted foods not offered			
7	DIN DOUT DN/O			71.2			Chemical •					
		reventing Contamination by Hands			JIN □ OU	T	ALC: ALC: ALC: ALC: ALC: ALC: ALC: ALC:					
8	IN DOUT NO	Hands clean and properly washed		27 1	ÍN/A		Food additives: approved-	and p	roperly used			
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28 I	ÍN □OU □N/A	Т	Toxic substances properly	identif	ied, stored, used			
		alternate method property followed				Co	nformance with Approve	d Pro	cedures :			
10	∐IN □OUT □ N/A	The state of the s			JIN 🗆 OU	Г	Compliance with Reduced	Oxyg	en Packaging, other			
11	DIN DOUT	Approved Source Food obtained from approved source			2 /N/A		specialized processes, an	d HAC	CCP plan			
	DOUT				⊒IN □ OU* ∄N/A □ N/O		Special Requirements: Fre	sh Juid	ce Production			
12	□N/A □ N/O	Food received at proper temperature			JIN 🗆 OU		Special Requirements: Hor	nt Trac	atment Dispensing Freezers			
13	DIN DOUT	Food in good condition, safe, and unadulterated			∃N/A □ N/O				Them Dispensing Freezers			
14	│ □IN □ OUT │ □N/A □ N/O	Required records available: shellstock tags, parasite destruction		32	O'N 🗆 A'NÈ		Special Requirements: Cus	stom P	rocessing			
	DIN DOUT	Profession from Contamination		33	IN □ OU1 IN/A □ N/O	Г	Special Requirements: Bull	k Wate	er Machine Criteria			
15		Food separated and protected										
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	3	34	JIN □ OUT JN/A □ N/O	r [Special Requirements: Acid Criteria	Jified V	White Rice Preparation			
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		313	⊒IN □ OÙ1]N/A	F	Critical Control Point Inspec	ction				
	A THE RESIDENCE OF THE PROPERTY OF THE PROPERT	rature Controlled for Safety Food (ICS food)	3	36 E	JIN 🗖 OUT N/A	T	Process Review					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures										
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3		IN □OUT IN/A		Variance					
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21	ÍN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.								
22	ÓIN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Nan	ne of	Facility .		1.1	C	1		ger greaters.	Type of Insp	ection	Date		
		WIND	<u>()</u>	OKI	Acronion	namb	N Z	2/)	SHAM	antice	11/15/	2	
(Terror	GOOD RETAIL PRACTICES												
\ \ \	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable												
IVI	aik C	iesignateu compi	4.000	* X * X 513	l and Water	omphance Out-	2.74.77.62	Equipment and Venc		аррпса	bie		
38	☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required					54	□ IN □ OUT	surfaces cleanal	ble, pro	perly			
					r and ice from approved source				Marou	designed, constructed, and used Marewashing facilities: installed, maintained, used; test			
			Fo	od Temp	emperature Control			strips				, 4004,	
40					r cooling methods used; adequate equipment operature control			56 IN OUT Nonfood-contact surfaces Physical Facilities			lean		
41	,□ IN □ OUT □N/A □ N/O Plant fo				ood properly cooked for hot holding			57 ☐ IN ☐ OUT ☐ N/A Hot and cold water available			e; adequate pre	essure	
42	☑ IN □ OUT □N/A □ N/O A			Approve	d thawing methods used	58	⊡ IN □OUT	Plumbi	Plumbing installed; proper backflow devices				
43	☐ IN ☐ OUT ☐N/A The			Thermo	meters provided and accura		□N/A□N/O						
	F			Food Id	entification	<u> </u>	59 TIN OUT ONA Sewage and waste wat			-			
44		IN 🗆 OUT		Food pr	operly labeled; original con		60 🖸 IN 🗆 OUT 🗆 N/A Tollet facilities: properly co						
	S galeria		Preven		ood Contamination rodents, and animals not pre	61							
45	openir openir			opening	cts, rodents, and animals not present/outer nings protected			□ IN □ OUT		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas			gs in
46	ــــــــــــــــــــــــــــــــــــــ				ination prevented during food & display	preparation,	63		Adequa	ate ventilation and ligh	ting designated	areas III	
47		IN OUT ON/A	T:N/O		l cleanliness	taua d	-					41045 4	
48	ļ <u>.</u>	IN 🗌 OUT 🔲N/A I IN 🗎 OUT 🔲N/A I		· •	cloths: properly used and significant graphs and vegetables	tored	64	D IN D OUT [_IN/A Existing	Equipment and Facilit	ies		Gleirould
43	ייין	IN EL COT ELIVAT		PORTUGE DESCRIPTION	e of Utensils				in the second second	Administrative			Д,
50								TUO IN III	⊒N/A 901:3-4	OAC			
51	Utensils, equipment and linens: properly stored, dried,					66		□N/A 3701-2	21 OAC				
52	Handled												
53 P'IN OUT DN/A N/O Slash-resistant, cloth, and latex glove use													
Observations and Corrective Actions												,	
Iten	n No	. Code Section	Priori	⊸ Mark ℤ ity Level	(" in appropriate box for CO Comment	S and R∜ COS ≡corre	icted:	on-site: during-ins	pection R=rep	eat violation		cos	R
(0	2	6.412	N	<u> </u>	corpored	HOOF U	10	21 CM	SME	AL 1420	ling		
					cleaner	r		1	! '		,		
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	- VU Critical C							CatiCV	() (e)	11/2/CC)	(CA)		
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Person in Charge													
1 1/-13-33													
Environmental Health Specialist Licensor:													
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page / of /